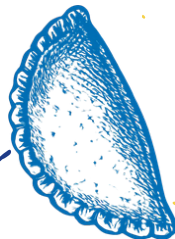


Duck Confit & Fig Half-Moons



Preparation time: 20 min
Cooking time: 18 min
Yield: 8 half-moons



Course 4 Pairing: 2024 Family Reserve Pinot Noir

Ingredients:

- 8 pastry rounds (2.5-inch)
- 4 oz duck confit meat, shredded & finely chopped
- 1½ tbsp black fig jam
- 1 shallot, minced and sweat gently in duck fat
- Pinch of fresh orange zest + 1 tsp orange juice
- 1 egg beaten with 1 tbsp water (egg wash)
- Freshly cracked black pepper

Instructions:



1. Simmer cherry juice, wine, dried cherries, balsamic, sugar, and thyme over medium-low until syrupy (12-15 mins); discard thyme and swirl in cold butter off heat.
2. Mix shredded duck confit with sweat shallots, fig jam, orange zest, juice, and black pepper until cohesive.
3. Spoon filling onto dough rounds, fold into half-moons, crimp seams tightly with a fork, and brush with egg wash.
4. Bake at 400°F (205°C) for 16-18 minutes until rich golden brown; serve warm alongside the cherry reduction.

Tips:

Duck filling should be completely cold when assembling so the pastry dough stays firm and easy to crimp.

Montmorency Tart Cherry Reduction

- ¾ cup 100% tart Montmorency cherry juice
- ¼ cup Pinot Noir or dry red wine
- 2 tbsp dried tart cherries, finely chopped
- 1 tbsp balsamic vinegar
- 1 tbsp sugar or honey
- 1 fresh thyme sprig + 1 tbsp cold butter

